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CLAIMS

- 1. A method of solubilizing flavonoid(s) which comprises having the flavonoid(s) coexist with a soybean saponin and/or a malonyl isoflavone glycoside in an aqueous medium.
- 2. The solubilizing method according to claim 1, wherein the flavonoid(s) are one or more flavonoids selected from flavones, flavonols, flavanones, flavanonols, isoflavones, anthocyanins, flavanols, chalcones, and aurones.
- 3. A flavonoid solubilizing agent comprising a soybean saponin and/or a malonyl isoflavone glycoside.
- 4. A solubilized flavonoid composition obtainable by having flavonoid(s) coexist with a soybean saponin and/or a malonyl isoflavone glycoside in an aqueous medium.
- 5. A flavonoid-containing product comprising the solubilized flavonoid composition according to claim 4.
- 6. The flavonoid-containing product according to

 20 claim 5, which is a food or drink, a medicine, a quasi drug,
 a cosmetic, an oral preparation, a dentifrice, an aromatic
 agent, a deodorant, or a detergent.
 - 7. The flavonoid-containing healthy food or drink according to claim 5, which has the physiological
- function(s) of the flavonoid(s).

- 8. A process for producing a flavonoid-containing product, which comprises the steps of adding flavonoid(s), and a soybean saponin and/or a malonyl isoflavone glycoside to an aqueous medium; and then subjecting the resulting mixture to heat treatment to solubilize the flavonoid(s).
- 9. The process according to claim 8, wherein the flavonoid-containing product is a food or drink, a medicine, a quasi drug, a cosmetic, an oral preparation, a dentifrice, an aromatic agent, a deodorant, or a detergent.
- 10. The process for producing a flavonoid-containing healthy food or drink according to claim 8, to which the physiological function(s) of the flavonoid(s) have been imparted.

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